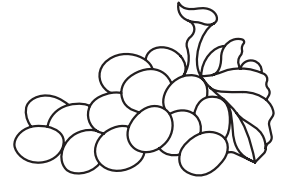


ALPHA BOX & DICE



From the grape of Jove, this is a specialised vinous find; full of good humour. So quench your thirst and mood - drink from Jupiter's cup.

NAME	BLOOD OF JUPITER
VINTAGE	2016
VARIETY	SANGIOVESE: 93% CABERNET SAUVIGNON: 7%
REGION	ADELAIDE HILLS MCLAREN VALE



LOOKS LIKE	Liquid bricks.
SMELLS LIKE	Blackcurrants, cloves and spice.
TASTES LIKE	Gentle, supple tannins, a delicate curvy body and a lively acid. Blackcurrants carry through with a ghost of chocolate and dust.
DRINK WITH	Porchetta, Bistecca, veal, venison, mushroom risotto and roast vegetables.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 14.5% pH: 3.59 RESIDUAL SUGAR: 2.8g/L TOTAL ACIDITY: 5.9g/L
VINEYARD	SANGIOVESE: Blows Vineyard, Macclesfield. CABERNET SAUVIGNON: Harnett's Vineyard, Willunga.
SOIL	SANGIOVESE: Red clay / loam shot through with ironstone gravel. CABERNET SAUVIGNON: Heavy brown chocolate clay.
FERMENTATION	Inoculated with a neutral yeast, crushed and destemmed. fermented until dry on skins for two weeks.
MATURATION	35% new French oak for a year; remainder in old barriques.
STYLE	It might not be a technical DOC wine classification, but the Super Tuscan is a sight to behold. Sangiovese and Cabernet Sauvignon, making peace between the Italians and the French.